

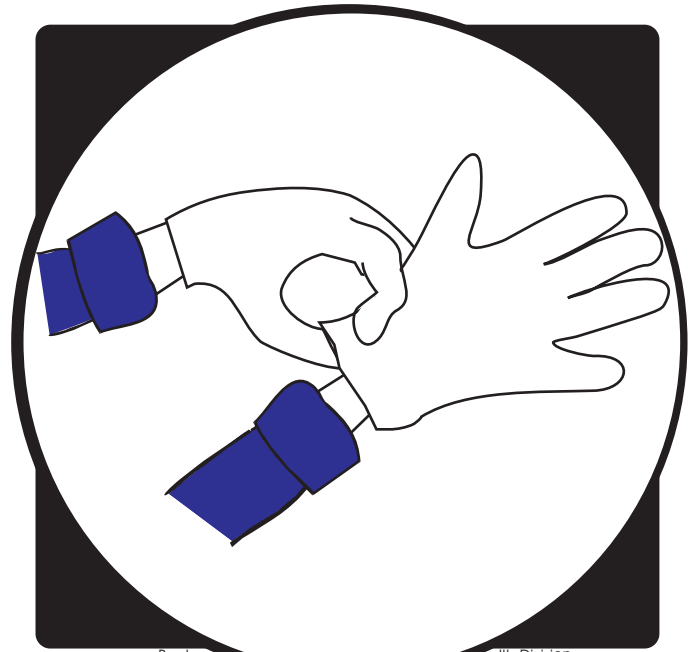
Preventing Bare Hand Contact

Benton-Franklin Health District Food Service Fact Sheets

Food workers must use utensils such as tongs, scoops, deli papers, or single-use gloves to keep from touching ready-to-eat foods.

Single-use gloves may be used to prepare foods that need to be handled a lot, such as when making sandwiches, slicing vegetables, or arranging food on a platter.

It is important to remember that gloves are used to protect the food from germs, not to protect your hands from the food.



Benton-Franklin Health District, Environmental Health Division

Important Rules for Using Gloves:

- wash hands before putting on gloves
- change gloves that get ripped
- change gloves that might be contaminated
- never wash or reuse gloves
- change gloves between working with raw and ready-to-eat foods
- throw gloves away after use
- wash hands after taking gloves off